

## **BAB VI**

### **KESIMPULAN DAN SARAN**

#### **6.1. Kesimpulan**

1. Proporsi sari nanas berpengaruh nyata terhadap sifat kimia (pH dan derajat keasaman) dan sifat mikrobiologis (total khamir dan bakteri asam laktat) kefir nanas.
2. Konsentrasi starter berpengaruh nyata terhadap sifat kimia (pH dan derajat keasaman) dan sifat mikrobiologis (total khamir dan bakteri asam laktat) kefir nanas.
3. Ada interaksi antara proporsi sari nanas dan konsentrasi starter terhadap sifat kimia (pH dan derajat keasaman) kefir nanas.
4. Kefir nanas perlakuan N<sub>0</sub>S<sub>1</sub> menghasilkan peningkatan total khamir dan bakteri asam laktat tertinggi, nilai pH dan derajat keasaman yang dihasilkan telah memenuhi dengan standar mutu kefir.

#### **6.2. Saran**

Perlu dilakukan penelitian lebih lanjut mengenai efek penyimpanan kefir nanas terhadap total khamir dan total bakteri asam laktat kefir nanas.

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